

U.S. Patent Application Serial No. 10/614532
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AMENDMENT AND RESPONSE TO OFFICE ACTION

Listing of the Claims

This listing of claims will replace all prior versions, and listings of the claims in the above-identified application.

Claims 1-94 (**Cancelled**).

95. **(Currently Amended)** A method of ~~speed~~ cooking a food product with gas, comprising the steps of:

providing a housing defining an oven cavity having a bottom cooking chamber;

providing a first means for directing gas within the oven cavity cooking chamber and a second means for directing gas within the oven cavity cooking chamber;

disposing above said bottom of the oven cavity the first means for directing gas and the second means for directing gas above the food product;

introducing the gas into the oven cavity cooking chamber via the first means for directing gas and the second means for directing gas; and

cooking the food product by turbulently colliding the gas from the first means for directing gas and the gas from second means for directing gas in close proximity to a surface of the food product.

96. **(Previously Presented)** The method according to claim 95, further comprising the step of:

providing a means for heating the gas.

97. **(Previously Presented)** The method according to claim 95, further comprising the step of:

providing a means for selectively controlling the flow of the gas.

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98. **(Previously Presented)** The method according to claim 95, wherein the step of cooking the food product is achieved by simultaneously colliding the gas at multiple locations about selected surfaces of the food product.

99. **(Currently Amended)** The method according to claim 95, further comprising the steps of:

operably associating a conduit means with the oven cavity cooking chamber; and
circulating the gas to and from the oven cavity cooking chamber with the conduit means.

100. **(Previously Presented)** The method according to claim 95, further comprising the step of:

providing a means for adjustably damping the amount of gas delivered through the first means for directing gas and the second means for directing gas.

101. **(Currently Amended)** The method according to claim 95, further comprising the step of:

providing a third means for directing gas within the oven cavity cooking chamber and a fourth means for directing gas within the oven cavity cooking chamber;

disposing the third means for directing gas and the fourth means for directing gas below the food product and above said bottom of the oven cavity;

introducing the gas into the oven cavity cooking chamber via the third means for directing gas and the fourth means for directing gas; and

cooking the food product by colliding the gas from the third means for directing gas and the gas from fourth means for directing gas in close proximity to a surface of the food product.

102. **(Previously Presented)** The method according to claim 95, further comprising the steps of:

providing at least one blower motor; and

forcing the gas through the first means for directing the gas and the second means for directing the gas with the blower motor.

103. **(Previously Presented)** The method according to claim 102, wherein the blower motor is a variable speed motor.

104. **(Previously Presented)** The method according to claim 102, wherein the gas is directed through the first means for directing the gas and the second means for directing the gas at a velocity of between about two thousand feet per minute and about six thousand feet per minute.

105. **(Previously Presented)** The method according to claim 102, wherein the gas is directed through the first means for directing the gas and the second means for directing the gas at a velocity of over about two thousand feet per minute.

106. **(Previously Presented)** The method according to claim 102, wherein the gas is directed through the first means for directing the gas and the second means for directing the gas at a velocity of up to about six thousand feet per minute.

107. **(Previously Presented)** The method according to claim 95, further comprising the step of:

providing a control system for controlling the rate of cooking of the food product.

108. **(Previously Presented)** The method according to claim 95, wherein the food product is cooked by speed cooking.

109. **(Currently Amended)** A system for controlling a flow of gas in an oven cavity comprising:

a bottom;

at least one pair of gas directing means for directing gas within the oven cavity; and

a control system for controlling the flow of the gas within the oven;

wherein the at least one pair of gas directing means are disposed above the food product and above said bottom of the oven cavity and are configured such that the gas therefrom turbulently collides in close proximity to a surface of a food product disposed within the oven cavity.

110. **(Currently Amended)** A method of speed cooking a food product in an oven cavity ~~cooking chamber~~ having a top, bottom, and opposing sides, and microwave waveguides disposed above said bottom of the oven cavity for launching microwave energy into the oven cavity, the method comprising the steps of:

directing heated gas from the opposing sides of the oven cavity ~~cooking chamber~~ such that the heated gas collides in close proximity to the food product;

directing microwave energy from the opposing sides of the oven cavity ~~cooking chamber~~ toward the food product; and

continuing one or both of the directing steps until the food product is cooked.

111. **(Previously Presented)** The method according to claim 110, wherein the heated gas is directed toward a surface of the food product that is exposed to the heated gas.

112. **(Previously Presented)** The method according to claim 110, wherein the heated gas is directed at a downward angle of less than 90 degrees from horizontal and downward toward a top surface of the food product.

113. **(Previously Presented)** The method according to claim 110, wherein the heated gas is directed at a downward angle of less than 90 degrees from horizontal toward a bottom surface of the food product.

114. **(Previously Presented)** The method according to claim 110, wherein the heated gas is directed at a downward angle of less than 90 degrees from horizontal toward a top surface of

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the food product and at an upward angle of less than 90 degrees from horizontal toward a bottom surface of the food product.

115. **(Previously Presented)** The method according to claim 110, wherein the heated gas is directed at a velocity of over about two thousand feet per minute.

116. **(Currently Amended)** The method according to claim 110, further comprising: exhausting the heated gas through an egress opening at the top of the oven cavity ~~cooking chamber~~.